



## Synergy Grill Daily Cleaning Instructions

Gather your materials ready to clean the grill.

### Materials Required:



Hot soapy water  
in a sink



Green scourer for  
heavy-duty cleaning



Blue wypall cloth  
for light cleaning



**Scraping tool:** Removes  
carbon build up  
**Lifter:** Lifts the bars off the  
grill safely

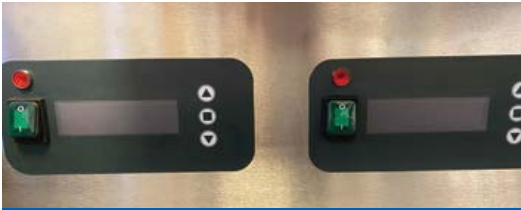


**Vacuum:** Use the vacuum supplied  
by your business to remove the  
ash. Do not use the cleaner's  
vacuum!

# Synergy Grill Daily Cleaning Instructions

The Synergy eGrill is designed to operate at high temperatures where oils and liquids vaporise and evaporate on contact with the cooking plate. Alongside the cleaning instructions we have highlighted some activities that can lead to your grill requiring repair in line with the existing training materials.

## Step 1



Before commencing any cleaning, check that the light switches (above) are set to 0 and not illuminated. Allow grill to cool a little



Remove the top collar.  
**Note:** It is important to pop off the whole collar from front and back at the same time to avoid any damage



Only clean your front panel with a cloth and cleaning solution to avoid damage to the panel with scourers and other heavy-duty methods



Using a green scourer and hot soapy water hand wash the entire top collar

The unit should not be cleaned until it is cool, preferably the morning after evening service

## Step 2



Remove the resting bars and wash them in the pot wash sink



Using a green scourer handwash the bars with hot, soapy water



Remove the containers and handwash in hot, soapy water using a green scourer



Remove the garnish rail and handwash in hot soapy water using a green scourer

## Step 3



Using the scraping tool scrape the bars to remove burnt on debris



Remove the bars by using the lifter tool



Clean the inner section where the surround lies with a damp green scourer



Use the flat side of the scraper tool to dislodge any carbon from the surface of the plate



Use the vacuum cleaner to remove any carbon dust from the surface of the grill

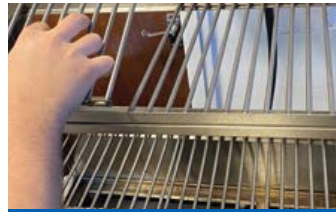
- No chemicals to be used on grill cooking plate or bars at any time
- Soapy water is only to be used for cleaning the removable shelving and top collar in a sink away from grill and must not be used on the surface of the grill
- No water or other liquids to contact cooking plate or grill bars. Be careful when replacing wet filters and cleaning canopy above the grill

# Rebuilding the Synergy Grill

## Step 1



Replace the top collar



Replace the resting bars



Replace the garnish rail



Using a brush, oil the bars away from the grill

If excess oil sits on the cooking plate, when grill is cold it can seep into wiring

## Step 2



Using the lifter replace the bars



Correct set up of the Synergy Grill

Never stand on the grill plates or grill bars.  
If not using the grill or one side of the grill do not rest food on it without placing a tray underneath. As grill is not hot the fats and juices will not vaporise and can seep into the wiring

Your grill is now ready to use to deliver perfectly grilled food to your customers.